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Coastal Living July/August 2015



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Picture yourself in this beach cabana at Congress Hall resort in Cape May, New Jersey. It's one of 10 editor finds for your summer pleasure on page 10.



PHOTOGRAPH BY
BUFF STRICKLAND

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Dinner for two, brunch with a friend, afternoon tea. With vibrant colors and ornamental fretwork, our Neely Bistro Set makes a celebration of moments big and small. Also worth celebrating? Neely's aluminum frame is both lightweight and corrosion-resistant—perfect for impromptu outdoor entertaining.





I HAVE A CONFESSION: I'm a much more pleasant person when I'm near the water. As a longtime reader and the new editor of Coastal Living, I get to experience some form of beach bliss every dayeven when I'm hundreds of miles from the coast. But until this summer, my husband, Michel, and I had not yet shared that joy with our two boys (Val, 4, and Mills, 21/2). I'm not sure why. Maybe we were nervous about how they'd handle the unfamiliar—the ocean can be tricky for young swimmers, and peel-and-eat shrimp is not exactly on the picky-eater menu. Certainly we were skeptical that they'd embrace the slower rhythm of vacation life. (Note to Val and Mills: 5:30 a.m. wake-up calls are not on the itinerary.)

Still, there was no denying our excitement about the boys' first sight of the ocean. So off we set—with at least six different flotation devices, about a month's worth of toddler-approved

snacks, and a stack of classic Disney videos for those early mornings. From that first magical minute our children splashed in the surf, the trip was a huge success-thanks in part to our dog, Sawyer, a cockapoo, who earned the vacation MVP award. He not only kept a watchful eye on the boys by the water, but also doled out comfort and familiarity away from home. Most importantly, Sawyer proved a constant expression of the fundamental joys of the beach: getting sandy and staying that way all day 'cause you can, chasing the waves for hours and hours and hours, napping belly-up in the sun without a care in the world, and blissfully spending every single minute with your people.

In honor of all the canine MVPs out there, we've unveiled the winners of our beach dog photo contest on page 88. Our editors spent hours poring over the 1,061 submissions to narrow it down to these five. (It was hard work, but *someone* had to do it.) I'm especially smitten with the water-loving, kayak-riding Labs. Going forward, we'll be celebrating a beach dog in each issue—to nominate yours, send photos to beachdogs@coastalliving.com.

That's just one of the ways I look forward to connecting with you. I value your feedback, so if you see something you love (or don't love), e-mail me at the address below. In the meantime, here's to perfect beach days with your families, four-legged members and all.

Stelle

STEELE THOMAS MARCOUX, EDITOR steele@coastalliving.com; @steelemarcoux



TUNE IN TO SUMMER!

We're launching **Coastal Living Radio** at coastalliving.com! To hear your favorite songs, send requests to **radiorequests@coastalliving.com** or share them on our Facebook page.

VIEWFINDER

CL staffers share their Perfect Beach Days



Photo Editor Kristen Fielder pairs a cool drink with a pageturner at Four Seasons Resort Hualalai on Kona. Hawaii.



Homes Editor Ellen McGauley savors a crowd-free, white-sand-for-miles beach in Destin, Florida.



It's all sunshine and smiles for Marketing Director Ashley Groves's daughters in Seagrove, Florida.

Share your **#perfectbeachday** on Instagram **@coastal_living**



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In his book *Blue Mind*, out in paperback in July, Dr. Wallace J. Nichols makes the brilliant case that living near water can make you smarter, calmer, and more successful. *mindandocean.org*



2. SEAFARING SHELF Stash beach reads in this handpainted metal-and-wood beauty. Dalata Whale Bookcase, \$250, Boston Interiors; 781/847-4646

HANG 10

Things on Our Radar This Month



3. SUMMER SOUNDTRACK
California Nights, the new album
from California-based indie-rock duo
Best Coast, makes the ideal serenade
for summer evenings on the shore.
For tour dates: bestcoast.net

4. SOUND PURCHASE

Eye-catching decor element or techy gadget? This Bluetooth speaker functions as both with metallic gold accents and crystal-clear sound. DwellStudio for Stellé Audio Pillar in

Gold & Black, \$399; dwellstudio.com



5. CURED SEAFOOD

You've heard of charcuterie, but what about seacuterie? PB Catch restaurant in Palm Beach is serving platters of smoked trout, salmon pastrami, and more for a dish that's almost too pretty to eat—almost.

pbcatch.com



6. FRIENDLY FLOPS

These flip-flops leave behind messages in the sand. Note: *Everyone* will be asking where you got them.

FlipSidez Classic Flip-flops, from \$20; flipsidez.com



SEARCH LIGHT

Call off the hunt for your new maritime conversation piece: We found it. An antique brass finish ensures it fits in with period pieces.

d3 Nautical Search Light Floor Lamp, \$1,575; tuvaluhome.com





9. JULY 4TH AT THE SHORE

Join the party in Cape May, New Jersey, at Congress Hall, America's oldest seaside hotel, for live jazz, beach games, barbecue, and dazzling fireworks above the sea.

10. NATIONAL BIKINI DAY IS JULY 5, MARKING THE SUIT'S INVENTION BY DESIGNER LOUIS REARD. BREAK OUT YOUR ITSY-BITSY ONE, OR WHIP UP A BATCH OF PINK BIKINI COCKTAILS: COASTALLIVING.COM/PINKBIKINI





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HAVENS

Fresh, New Ideas for Coastal Homes THINGS WE LOVE **ALL-AMERICAN STYLE** Deck your halls with these red, white, and blue finds just in time for summer's best holiday **PILLOWS Thomaspaul Anchor** ROBBIE CAPONETTO Crewel Pillows, \$110 each (18" by 18"), and Whale Crewel **Pillow,** \$100 (12" by 20"); shopthomas paul.com EDITED BY LINDA HIRST July/August 2015 COASTAL LIVING 13

HAVENS (THINGS WE LOVE)



1. BED Ethan Allen Quincy Bed in Geranium Red, \$1,999 (queen); ethanallen.com 2. OUTDOOR FABRICS
Stephanie Ferguson
Herringbone Fabric,
\$60 per yard, and Argyle
Fabric, \$60 per yard,
both in Red/White/Blue;
stephanieferguson
collection.com for
purchase information

3. GLASSES Peàn Doubulyu Wavie Tumbler, Double Oldfashion, and Juice Glass in Cobalt/ Red, \$45 each; pandwglass.com 4. ARTWORK Strength by Francine Ethier 24" by 24" acrylic on canvas, \$235; etsy.com/shop/ faithart **5. PENDANT**Currey & Co.
Carousel Lantern,
\$740; zincdoor
.com

6. PLATES Site Corot Florida Bread Plate in Red, \$42, and Salad/ Dessert Plate in Blue, \$60; tableart online.com 7. BORDER
York Wallcoverings
Sailing Flags Border,
\$42 per 5-yard
spool; yorkwall.com
for retailers



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The Los Angeles designer talks tips, tricks, and updates

When decorating, you should never skimp on ...

AL: The pieces that you will use most often. Comfortable, well-constructed sofas are worth the splurge!

What are your tips for reupholstering furniture?

AL: If you're using a patterned fabric, lay it across the item first to make sure that the scale of the pattern will work on the piece and won't look too busy.

What are some clever storage solutions for houses short on closet space?

AL: Use dressers in place of slim consoles or other accent tables. I have a dresser in my entry at home, and it's where we keep little items like dog leashes and wrapping paper. It's also can give you the chance to showcase

a cool, vintage piece. Coffee tables with drawers are great for storing remote controls.

How do you go about choosing textiles?

AL: I start with the rug, and then throw a bunch of different fabrics on top. I take out the ones that don't seem to work, and choose from what remains.

How can homeowners avoid design mishaps?

AL: Mark off furniture and art placement on the floor and walls with painter's tape to ensure the measurements will work as you imagined.

What's trending in coastal homes right now?

AL: Raw wood, such as unfinished oak floors. paired with clean, white, washable upholstery.

-Madeleine Frank



TAKE FIVE



COZY THROW

"The indigo on this cotton blanket is super vibrant, so it adds a lot to a room."

Tensira Indigo Throw with Fringes, \$110; shoppe,amber interiordesian.com



SIMPLE JEWELRY

"This necklace with my daughter's name on it is minimalist style with major sentiment."

BaubleBar Asymmetrical Bar Nameplate in Sterling Silver. \$120: baublebar.com



LAID-BACK GETAWAY

"My favorite place to relax with my family is the Riviera Maya."

Grand Velas Riviera Maya Resort rates start at \$335 per person (all-inclusive with a \$50 daily spa credit); rivieramaya.grandvelas.com



COLORFUL JOURNAL

"I can't leave home without my Moleskine notebook for jotting down ideas and taking measurements.'

Extra Large Soft Cover Notebook in Orchid Purple, \$22; shop.moleskine.com



STATEMENT LIGHTING

"This lamp has a great midcentury shape, and the color reminds me of the ocean."

Caravan Pacific Vanderbilt Table Lamp in Blue Crackle & Maple, \$450; shophorne.com



PIN IT! To follow Lewis's coastal design inspiration board on Pinterest, scan the photo of her (see page 4), or visit pinterest.com/coastalliving





The completely redesigned 2015 Edge is here and ready for almost anything, with available features like a front 180-degree camera, enhanced active park assist and Lane-Keeping System. It's comforting to know you have a few surprises of your own. Go to ford.com to find out more.







Go Further

CORAL FIXATION

This month's color palette, inspired by life on the shore

California-based home and clothing designer Trina Turk's advice for working this happy shade into your home? "Go for it," she says. "Coral is bold and bright, but there is a softness to almost every shade of the color, which keeps it from being overwhelming." Coral plays well with any kind of neutral, but for a more daring pairing, Turk recommends blending it with lime, turquoise, or indigo. "Try these brighter shades for fabrics, paint, and wallcoverings, and then use whites, ivories, and taupes in floorings and trim to ground the space," she says. The designer's favorite place for a splash of this sunny shade: "I love a coral beach cabanaso glamorous and chic!"



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PICANTE BENJAMIN MOORE



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SAVANNAH C2 PAINT





1 Fine Paints of **Europe Eurolux Paint** in WC-36, \$37 (1 liter); finepaintsofeurope

2 Deborah Osburn for clé 17th Century **Delft Tulip Carnation** Limestone Tile in Persimmon, \$60 (12" by 12"); cletile.com

3 China Seas Rio Fabric in Shrimp on White, available to the trade; quadrille fabrics.com

4 Schumacher **Trellis Print Fabric** in Watermelon, available to the trade; fschumacher.com

5 Lulu DK Bailey Fabric in Salmon, \$101 per yard; duralee.com

6 Thibaut Stanbury Trellis Wallpaper in Coral, \$46 per single roll; thibautdesign .com for retailers

7 China Seas Zig Zag Fabric in Salmon on Tint, available to the trade; quadrille fabrics.com

8 Osborne & Little Ikaria Fabric in 01. available to the trade; osborneandlittle.com

9 Sherwin-Williams Paint in Coral Reef, \$39 per gallon; sherwin-williams.com for store locations





66 Coral is inviting and optimistic. It's the star of stunning sunrises and sunsets—it's an essential part of the coastal color spectrum >>

TRINA TURK

HAVENS (COLLECTING)



VINTAGE LURES

These colorful fishing tools make for eyecatching wall art. Consider us hooked

THE ENTICEMENT OF the fishing lure, once a simple angler's tool, took hold in the 1800s, when commercial manufacturers began transforming the artificial bait into works of art. They added frills such as spinning heads and luminescent paint to better attract fish, and collectors soon followed. Later, designers began handcrafting lures in the shapes of sea creatures, from materials as varied as rubber and corrugated metal-with the most coveted pieces made of wood.

While antique lures from venerable manufacturers like Shakespeare and Heddon can cost hundreds of dollars, some handcrafted lures can be snagged at antiques shops for as little as \$10. Find lures similar to those shown above at vintage stores or on collector sites such as toughlures.com. To display your catchy finds, try filling the compartments of a repurposed wooden printer's tray or suspending them from a piece of driftwood. -Marisa Spyker

AT LAST, A REFRIGERATOR FOR THOSE WHO REACH FOR MORE THAN THE MILK





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DESIGN THERAPY

A family finds healing and happiness as they create their Florida beach house retreat

THE GAME ALWAYS starts this way: My sister-in-law Erika gathers everyone in a circle on the beach. When we have a good-size group—there are eight kids between our two families—someone releases a bucket of ghost crabs in the middle. The minute the critters hit the sand, they scatter in all directions. Whoever stands still the longest

as the crabs scamper toward our feet wins the game.

We usually play it around dusk, just before we pack up our gear, hop on bikes, and head back to the beach house our families share. Just three blocks from the sand, the three-story home is a project Erika and I embarked on a couple of summers ago, soon after learning that she had breast cancer.





HAVENS (LIFE ON THE COAST)



We had just discovered the lot, an idyllic parcel in the community of Watersound, Florida, when she received the diagnosis. It's a shock for anyone, but my sister-in-law was young. She had four kids. How would she get through something like this? We didn't know.

And then we did. Instead of putting plans for the beach house on hold to focus on the long fight she had ahead, Erika decided that building a retreat by the shore would become part of her treatment, a therapy of sorts. Soon, we were scheduling calls with our

builder to coincide with the long car trips to and from her appointments. I'd pull up a chair next to her while she received chemotherapy, and we'd choose room colors and shop for furniture on my iPad. We bookmarked photos for inspiration and talked through materials, plotting out every inch. The house slowly took shape over those months, giving Erika something joyful to think about, a happy place she could envision taking her children when this was over.

We saved our hands-on projects for the spring, when her treatment





QUICK TAKE

Number of hand-sewn pillows in the house: 32

Signature family dinner:

Burgers on the grill, fresh summer salad, s'mores

Most coveted beach toy:

YOLO board

Best ocean catch:

Giant horseshoe crabs

Best breakfast in Watersound:

Our kitchen, where bacon pancakes were born!



HAVENS (LIFE ON THE COAST)



had finished. Erika began sewing pillows and draperies and trim, and I stenciled art to hang on the walls. As her strength returned, we painted stripes on the bunk curtains and spray-painted dining chairs in watery hues. We hung curtains and sanded furniture. She was thankfully—amazingly phasing into remission, and the rooms were coming to life.

It's been three years since Erika was diagnosed. Today she is healthy, and the house is as we envisioned it-colorful, loud, and lively.

Our children range in age from 6 to 18. We are a tribe of sand castle builders, bicyclists, Jet-Skiers, skateboarders, Ping-Pong players, fishermen, and crafters. We dive for sand dollars and we cast nets out into the surf. We follow dolphin pods on paddleboards and dig each other out of the sand.

And when the sun heads for the horizon, Erika gathers as many of us as she can into her circle and spills out the ghost crabs, and we play the game again. -as told to Ellen McGauley ■ For more information, see Sources, page 100.





THE CHOICE BETWEEN FIBERON DECKING AND WOOD MADE SIMPLE



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CURRENTS

Life and Style by the Sea

PEOPLE WATCHING

WATER WORKS

A sculptor lures art lovers—and sea life—to subaquatic museums that help heal the oceans

The Museo Subacuático de Arte in Cancún features pieces like *Vein Man* (shown). For information on touring the museum by snorkel, scuba, or glass-bottom boat, visit musacancun.org.

BY MARISA SPYKER PHOTOGRAPHS BY JASON DECAIRES TAYLOR

July/August 2015 COASTAL LIVING 31

A FEW MILES SOUTHWEST of Cancún and 25 feet beneath the Caribbean Sea. a lobster has made its home inside an 8-ton concrete replica of a Volkswagen Beetle (with strategic openings where sea life can cruise on in). Nearby, fiery coral reaches its bony extremities toward the water's surface from a life-size cement statue of a local fisherman. Just as Canary Islands-based diver and sculptor Jason deCaires Taylor intended, the ocean has taken over his underwater art, yielding works even more beautiful than anything he could have achieved alone. "The sculptures are designed to attract marine life, coral, and algae, so what grows on them changes with the seasons and currents," he says. "Just when I think I've started to predict how nature is going to work, it goes off on a completely different tangent."

Taylor is the architect and mastermind behind the world's first underwater "museums"-groups of sunken cement statues occupying morsels of ocean floor off of Grenada, Mexico, the Bahamas, and (soon) the Canary Islands. An art school grad whose focus was originally on land-based public sculpture, Taylor found himself pondering the possibility of a new frontier while living and working as a dive instructor in the Cayman Islands. "I'd watched natural reefs in the Caribbean slowly deteriorate for years," he recalls. "So I had this idea to create an artificial reef that would divert attention away from the natural reefs."

Armed with a business proposal and funds from his own pocket, he got the OK to build his first museum-16 sculptures placed 15 feet below the surface—off the island of Grenada in 2006. It wasn't long before commissions started flooding in. Today, Taylor has sunk an estimated 600 creations to the ocean floor, including nearly 500 in the Costa Occidental de Isla Mujeres National Park. His sculptures range



from contemplative human figures to objects such as a dining table set with half-eaten plates of fish, and are meant to symbolize the loss of ocean habitat due to overfishing/overuse and the responsibility of future generations to protect it from further harm. "I'm really interested in human subjects and their

relationship to the sea," Taylor says. "We are so inherently connected to nature, and yet we are slowly separating ourselves from it."

Each of Taylor's pieces is created with marine life in mind, crafted from durable, pH-neutral steel and cement that allow reef growth to thrive. Some sculptures









feature small openings and internal "beds" for fish and crustaceans to seek refuge, while others have miniscule holes drilled in them where Taylor plants bits of broken coral from decaying reefs to spur growth.

The artist's practical ingenuity has attracted environmental organizations

such as the National Oceanic and Atmospheric Administration, which has worked with Taylor to install sensors and hydrophones into his sculptures to track sound and movement as the new reef develops. His project in the Canary Islands, set to open in late 2016, will be the first to feature underwater Web cams

that stream live, making the depths of the sea accessible like never before. "The most exciting thing about working in the ocean as an artist is that it's completely unexplored terrain," he says. "Everything is different—the light, the movement, the evolution of things. The possibilities are really endless." ■



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NOVEL IDEAS

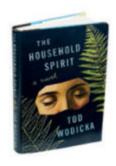
Dreamy beach days call for a good book. These hot new releases are worth diving into



The Memory Painter (Picador)

BY GWENDOLYN WOMACK

A famous artist and a neuroscientist realize they share an unusually intense dream. Their quest to find out why leads them to a lab explosion—and a crime that's been covered up for decades. Womack's debut is a page-turner of ancient mysteries and love stories.



The Household Spirit

(Pantheon) BY TOD WODICKA

Howie, a reclusive older man with dreams of escaping reality, and Emily, a young girl haunted by a rare sleep disorder, live just steps from each other but have never spoken. When tragedy strikes, they form a friendship that changes both of their lives.



Love May Fail (Harper)

BY MATTHEW QUICK

The cheating ways of her husband and a classroom attack bring a young woman and her former high school English teacher together in an unlikely circumstance. They help each other heal alongside an unorthodox but charming cast of characters.



The Love Song of Miss Queenie

Hennessy (Random House) BY RACHEL JOYCE

The best-selling author of The Unlikely Pilgrimage of Harold Fry tells the story of Queenie Hennessy, who is anticipating Harold's arrival from his 600-mile trek. Struggling to hold on in hospice care, Queenie records vivid memories, and long-held secrets unfold.

A Window Opens (Simon & Schuster) BY ELISABETH EGAN

Can women really have it all? This smart, relatable novel chronicles one wife/ mother's search for the answer. When presented with an opportunity to get her dream job, Alice jumps at the chance. But when life throws its inevitable curveballs, she begins to question what she truly wants.



The Unfortunates (Farrar, Straus and Giroux) BY SOPHIE MCMANUS

This darkly humorous debut novel follows the Somner family, wealthy New York aristocrats and heirs to a robber baron fortune, as they navigate an uncharted state of misfortune. The grandeur, corruption, and transformation woven in its pages make this a book you won't want to put down.



A Chat with ... **Mary Alice Monroe**

The best-selling author talks writing, animal attraction, and her new novel, Summer's End, from her South Carolina home

You've lived on the Isle of Palms for more than 15 years. Do you write with a view?

I can see the ocean, but I actually prefer my office view of the Intracoastal wetlands, where I see the birds migrating and the change of seasons. For me, the water acts like a delete button for stress.

Your novels include coastal critters like sea turtles, and vou volunteer with a "turtle team." How did that start?

My sister told me about watching mother turtles nesting, and I knew I wanted to write a book about that someday. So the first thing I did when I moved here was volunteer with the turtle team, which monitors nests on the island. Now my fellow "turtle ladies" are my best friends!

Your new novel features bottlenose dolphins. What do vou love about them?

When you look at a dolphin and it looks back, you know it is thinking. And when you volunteer with them, they begin to recognize you-it's humbling.

Describe your perfect day at home on the coast.

I make my cup of coffee and take my Cavalier King Charles spaniel for a walk on the beach. I love the ethereal quality when no one else is out yet, the shells are untouched, and the beach untrammeled. Then I write and garden. But going to the beach first is always part of the inspiration! -Stephanie Hunt











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NAVIGATOR

Where To Go Now On The Coast

EXPLORE

CALIFORNIA'S BEST-KEPT SECRET

Catalina Island, with its rugged beauty and cosmopolitan allure, is America's own Capri

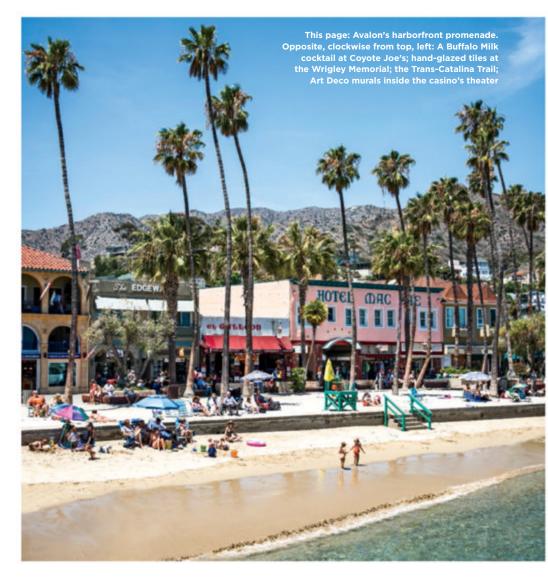
Avalon Harbor and the iconic Catalina Casino IT'S SMALL IN SIZE-just 21 miles long and eight miles wide-but large with legend and romance. Set in the deep blue Pacific off the coast of Los Angeles, it's a glittering little island resort with rugged hills and intimate coves that have lured movie stars and musicians for generations. Some even call it America's Capri.

Santa Catalina Island was first made famous in my mind, though, by the stories my mother told me. A native Californian, she'd spent her teenage years taking the steamship ferry four hours out to sea for adventures in the sun and surf. Later, she returned as a singer, performing inside the famous Catalina Casino with bands fronted by Benny Goodman and Perry Como.

Enchanted by my mother's reminiscences, I pictured the chewing gum magnate William Wrigley Jr. erecting a mansion atop one of Catalina's ridges in 1921 and using his perch to oversee the baseball team he owned-the Chicago Cubs-practicing on a diamond he'd built for them down below. When Wrigley didn't like the way the boys were playing, he'd dial a phone he'd installed on the field with an invitation to "come up and see him." Which required the Cubs to trot quickly up the island's steep slopes to see their boss.

I collected those memories like a boy hordes baseball cards. When I moved to Los Angeles in the early 1970s, I caught the ferry to see Catalina for myself, and I've been going for long weekends on my own boat ever since. Even stacked up against the world's most exotic destinations, the island remains intoxicating. The air is clean and crisp, the ocean breeze seductive. It's one of those special places where I sleep best.

Pulling into Avalon Harbor and glimpsing its tight arc backed by gentle slopes, I always feel like I'm arriving at some dreamy combination of Positano and Villefranche. I love listening for the Chimes Tower, which has tolled every quarter hour between 8 a.m. and 8 p.m. since 1925; in the quiet morning hours, you can hear those notes reverberate



across the waterfront. And there at the harbor's entry sits the round, whitewashed casino, a symbol of Catalina as the Eiffel Tower is of Paris-iconic and unforgettable. Never a place of gambling but built to be a palace of entertainment, the casino is a shrine to Spanish influences. Graced inside with wildly imaginative murals from 1929, it houses a massive ballroom and a grand Art Deco movie theater.

While the theater still shows a new film every Friday, savvy locals arrive early just to hear islander John Tusak take over the keys of the historic organ. The theater fills with the rich chords

of standards, marches, and waltzes, and always, right before the curtain rises, the strains of "Avalon" (the island's theme song first made popular by Al Jolson) wash over the crowd. Sitting here in this happy slippage of time, I imagine the television has not yet been invented, much less the iPhone.

And this remains Catalina's deepest delight. Locals work hard to keep the vibe here as old-fashioned as possible. Most of the island, about 42,000 acres, is held in conservancy. The harbor is clear and clean, thanks to staunch environmental controls. There's a waiting list 16 years long to gain a permit









THE DETAILS

GET HERE

Avoid peak crowds by going midweek if possible. Catalina **Express** runs three ferry lines—from Long Beach, San Pedro, and Dana Point. Round-trip fares are \$75 each way for adults with an additional \$7 charge for bikes-bring yours if you can; catalinaexpress.com. The Catalina Flyer operates a daily trip to Avalon from Newport Beach at 9 a.m. every day; catalinainfo.com.

STAY HERE

Hotel Vista Del Mar sits charmingly on Avalon's harborfront promenade with 14 guest rooms and three suites. (Two have panoramic ocean views.) Rates start at \$175; hotel-vistadelmar .com. Each of Snug Harbor Inn's six rooms is named for one of California's Channel Islands. Rates start at \$325; snugharbor-inn.com. For nature lovers, camping is allowed in several designated areas; reserve a spot in advance by calling the Catalina Island Conservancy at 310/510-8368.

to own a car, so the preferred modes of transport are walking, biking, and renting a golf cart. There's no mail service, so locals congregate at Avalon's post office to pick up letters, packages, and the news of the day. The other hangout is still the town barbershop, where 85-year-old Lolo Soldana proffers haircuts, shaves, hearty conversation, and maybe even a little town gossip.

In keeping with that feel, the hotels and B&Bs keep a beautifully low profile, still offering pleasures for every taste. Located right in the heart of Avalon, the Hotel Vista Del Mar is just a short walk from the ferry landing and is known for

its impressive view of the entire bay. Nearby, the Snug Harbor Inn-an intimate, Cape Cod-style luxury hotel is a favorite among celebrities trying to escape the Hollywood hustle.

It's all sybaritic fun, but for me, Catalina works its greatest magic on its ridges and in its dozen or so remote, pale-sand beaches and coves. I love to hike the Trans-Catalina trail, which begins just southeast of Avalon and rises a steep 1,328 feet to the ridgeline, where I tromp surrounded by fragrant eucalyptus trees and pale green prickly pear cacti. (For adrenaline junkies, zipline tours take you soaring over these landscapes.) In the afternoon, I kayak out to the island's offshore kelp forests, where I watch harbor seals play in and out of the slick, undulating carpet of kelp leaves that float on the ocean's surface.

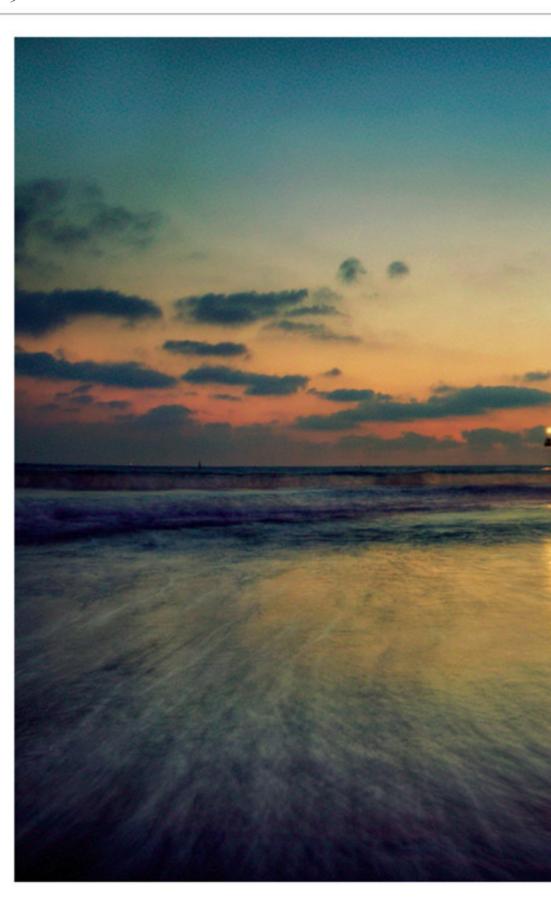
And I feel, here on the water, high on the ridges, and rapt in my plush seat in the casino, that Catalina allure that never seems to fade—why visitors come, and fall in love, and stay forever. I feel what brought my young mother over the waves again and again. And what calls me back, when home from the world's far corners, to rejoin this quiet dot of paradise that time may have indeed forgotten. But which I never do.

Greetings from ... SANTA MONICA PIER

On California's beloved pleasure pier, boardwalk culture persists and thrives: seafood in the rough, spun sugar, and games that trump electronics with old-fashioned joyshurling darts at balloons and beanbags at pyramids of bottles. Here, too, are rides that transcend time: a carousel, a roller coaster, bumper cars, and a resplendent, slow-turning Ferris wheel. Aglow and shimmering, the boardwalk beckons us to come join its nostalgic world of amusements—a world that promises to endure for all the summer days and nights to come.

PHOTOGRAPH BY KAREN HUTTON

Shot with a Canon 5DII, EF8-15 f/4L fisheye lens on a tripod placed in the water, where shifting sands below the photographer's feet-and the tripod's legs-made a long exposure challenging to keep in focus. A lower f-stop was the solution.







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SAVANNAH VS. PORTLAND

Two river-blessed cities full of personality go head to head on cocktails, cuisine, and more

BEST TOUR



PortlandOregon's trend-generating city draws the cool and cultured.

With a musical rumored to be in the works, the novel's storied sites are worth revisiting with Savannah Heritage Tours's *Midnight in the Garden of Good and Evil tour*; savannah heritagetour.com.

Fans of the gently ironic self-spoof on the IFC network (or just of Portland's cultural quirks) will love the three-hour daily **Portlandia tour** from Portlandia Tours; portlandiatours.com.



SCALLY WE ARE

For a sweet takeaway, visit Savannah Bee Company's flagship

store on historic
Broughton Street and pick up a locally harvested honey; savannahbee.com.

Get a new set of wheels in America's biking capital from one of the 40 local bike design/build companies.
For a list of makers, see madeinportland .org/bikes.



HOT DISH

MADE-HERE MUST-HAVE



Local ingredients get an Italian spin at Hugh Acheson's new restaurant, **The Florence**. The black bucatini includes Tybee Island shrimp and ACE Basin clams; theflorence savannah.com. Few Portland eats are as iconic as

Voodoo Doughnut's bacon-maple bar, the sweet/salty treat that locals vow kicked off the nationwide bacon craze; voodoo doughnut.com.



COOL COCKTAIL



The Olde Pink House's
Pink Lady is a pinklemonade-andraspberry-vodka legend
that cools a sultry
summer day (recipe at
coastalliving.com/
pinklady); plantersinn
savannah.com/
the-olde-pink-house.

Pepe Le Moko's
Grasshopper is a cold
and creamy update
of the classic 1970s
sipper, created by
star bartender Jeffrey
Morgenthaler (recipe
at coastalliving.com/
grasshopper);
pepelemokopdx.com.



WHICH COASTAL ENCLAVE RULES IN THIS MATCH-UP? Cast your vote at coastalliving.com/ savannah-portland



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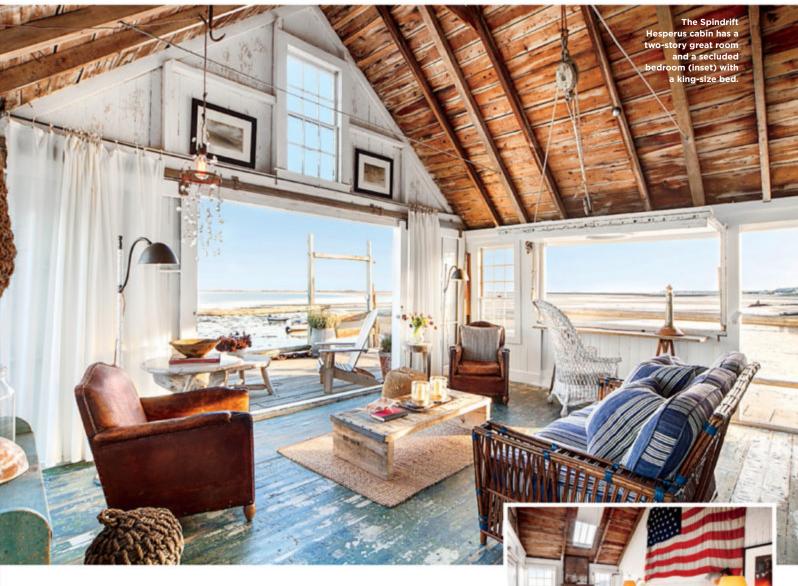
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CAPTAIN JACK'S WHARF

Rediscover the romance of dockside life at these stylishly restored cottages in **Provincetown**, Massachusetts

THERE'S A WEATHERED MAGIC to an old wharf, so imagine the fun to be had in spending a night-maybe even severalsleeping on one. This is precisely the grown-up summer-camp pleasure at Captain Jack's Wharf, Provincetown's tightly packed parade of 15 carefully restored cabins that march, chocka-block, from the beach out a 200-foot length of century-old fishing pier.

The cabins once provided storage for fishermen, housed summer-stock actors from Provincetown's famed local theater, and even harbored a speakeasy during Prohibition. That colorful provenance vibrates in their rustic beams, plain board walls, bright textiles, and eye-catching artwork. (The size, layout, and decor vary from unit to unit, making each one charmingly distinct.)

And then there's the wharf itself. Strung with lights that glow from evening to dawn and dotted with clusters of Adirondack chairs and cocktail tables, there's a sense of shared celebration. And always the promise of drifting off to sleep to the silvery slap of the waves below. Rates start at \$143 (open May-October); 508/ 487-1450 or captainjackswharf.com

Nine ways to bring the classic nautical look home



COFFEE TABLE Anchor your gathering space with this sturdy reclaimed elm and iron piece. Jaden 48" Wide Natural Wood Coffee Table, \$841; lampsplus.com



PAINT A watery blue shade will give depth to weathered wood flooring. Benjamin Moore Regal Select Paint in Blue Toile 748, \$53 per gallon; benjaminmoore.com for retailers



WOVEN CHAIR Made of resin, it's likely to outlive the iconic version that inspired its design. Plow & Hearth Prospect Hill Outdoor Resin Wicker Chair in Antique White, \$200; plowhearth.com



GLASS HURRICANE Now you can light the way and show 'em the ropes. Pottery Barn Pier Rope Hurricane, \$49.50 (small), and Pillar Candle, \$8 (3" by 6"); potterybarn.com



FLAG This made-in-the-U.S.A. number is handdyed to create a vintage look. Valley Forge Flag Heritage Series 3' by 5' Antiqued Cotton 50-Star U.S. Flag, \$40; amazon.com



PULLEYS Adding nautical charm will be smooth sailing thanks to these wood-and-rope accents. **IMAX Worldwide Home Nautical Wooden** Pulleys, \$99 for a set of four; atgstores.com



STRIPED PILLOW Shades of navy, indigo, and sky combine for a crisp, shipshape look. Pine Cone Hill Cameroon Decorative Pillow, \$55 (15" by 35"); pineconehill.com



TABLE LAMP A burlap shade and ridged base evoke the texture of sand and seashells. Ro Sham Beaux Penny Table Lamp in White, \$498; ro-sham-beaux.com



FRAMED PRINT Bring home a little New England flavor with made-in-Maine, hand-pressed lobster art. Fiber and Water Red Lobster in Vintage White Frame, \$55 (11" by 14"); fiberandwater.com

COAST

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WATERFRONT WEEKEND

REHOBOTH BEACH

EVERY YEAR, THIS Delaware town pops open for summer like a bright beach umbrella. An influx of flip-flopped families shuttles between the sand, the boardwalk, and the boutiques, restaurants, bookstores, gift shops, and ice creameries lining Rehoboth Avenue. A convenient getaway for the Capitol Hill crowd in nearby Washington, D.C., this historic beach resort town is developing its own cool and authentic food scene.

TASTE Lupo di Mare serves richly delicious dishes like a creamy lobster bucatini dressed with olive oil from the restaurant's own groves in Italy. For flaky, buttery pastries and crepes, Café Papillon delivers; each June brings an eager new group of students from France to help keep up with the summer rush.

SIP For famously hoppy craft beer, stop by **Dogfish Head's** casual brewpub to try the 120 Minute IPA, "the world's strongest India pale ale," a sweet, malty sipper that helped make the brewery a standout.

STAY Nestled amid lively eateries and boutiques, Hotel Rehoboth's cheery lemon exterior and crisp black awnings give way to its elegant lobby's grand staircase. The 52 well-appointed rooms, outfitted in sand- and water-inspired hues, include spacious suites with terraces and electric fireplaces. Beach days are a breeze here with complimentary chairs, towels, and open-air shuttles that transport guests three blocks east to the shore. Rates start at \$129; hotelrehoboth.com.

PLAY Rehoboth's boardwalk rolls out a mile of classic seaside staples, including milkshake and French fry stands. (You're encouraged to douse fries with malt vinegar rather than ketchup.) The iconic **Dolle's Salt Water Taffy** store provides a tasty respite from the summer sun. And when evening falls, there's no better spot than the Rehoboth Beach Bandstand, where families have gathered to listen to free live music for more than 50 years.

-Madeleine Frank

MOST WANTED

FANCIED FEET

Meet the world's best beach vacation shoe, direct from Norway. These adorable waterproof loafers made of rubber and nylon mesh take you from plane to beach, from boutique to boat deck. As comfortable as they are stylish, they also stay cool, dry quickly, and can be thrown in the washing machine. If there were a Nobel Prize for shoes, we'd nominate these beauties. SWIMS Women's Lace Loafer in Grenadine. \$159: swims.com





CROWD SOURCE

When you spread your towel out on the beach, how close is too close?

6% Enough room between towels for a cooler

17% Enough room for two people to

If I have to think about this, it's too walk side by side crowded!

Greeneagle Residence Oakville, Ontario Architect: Guido Costantino Photo: Domenica Rodà Be House Proud **SPARK** ...inspired by Spark Modern Fires. Designed and engineered to be extraordinary. See our photo gallery at www.sparkfires.com or 866.938.3846 modern fires 2015

AMERICA'S HAPPIEST SEASIDE TOWNS

Meet the winners of our annual search for the best coastal places to call home—for a weekend or a lifetime

By Tracey Minkin









SOUTHPORT

North Carolina

Putting proof to the dictum that "small is beautiful," this tiny (2.2-square-mile) harbor town at the outlet of the Cape Fear River with only 3,060 residents wins big on Southern beauty and charm. Everyone's your neighbor here, and most of the town's residents walk, bike, or drive golf carts down Southport's oak tree-lined streets to enjoy a morning coffee at Port City Java, browse antiques shops and galleries, and head to the waterfront for a table-and delicious fish tacos-on the pier of Fishy Fishy Café.

One stroll through town (and perhaps a stop at Bull Frog Corner, with its barrels of penny candy) makes it easy to see why Southport has long been sought after as a film location. Bright white cottages with red roofs, stately sea captains' homes, two lighthouses, and water in seemingly every direction (what with the confluence of the river and the Intracoastal Waterway) create vistas at every bend in the road. It's a vintage postcard sent from a halcyon past.

In addition to the town's harborfront pleasures—the jaw-dropping views of massive container ships navigating toward the ocean from inland Wilmington, plus a narrow strand of sand along the water-Southport is also a quick ferry boat ride out to Bald Head Island, boasting one of North Carolina's most stunning beaches. Finally, there's nothing small about the Independence Day party here: Southport swells with revelers who come to celebrate at the North Carolina 4th of July Festivala truly all-American weekend.

WHERE TO STAY: The buttercup yellow circa-1890 Robert Ruark Inn offers a historic retreat, not to mention a welcoming line of rockers on its ample front porch. Rates start at \$145: 910/363-4169 or robertruarkinn .com. Lois Jane's Riverview Inn has cozy, pretty rooms near the water. Rates start at \$120; 910/457-6701 or loisjanes.com.

VENICE

Florida

What does it say about this town of 22,000 people on Florida's Gulf Coast that it has a designated beach for dogs? Two things: Venice is a town with a big heart, and it has plenty of gorgeous, pearly-white beaches to spare (14 miles, in fact). Locals love Caspersen Beach, a 2-mile-long sandy playground with a short drop-off that draws ocean swimmers. Beachcombers flock to Venice Beach to seek shark teeth, for which the town is known.

On shore, the pleasures of Venice are equally beautiful. The lushly landscaped avenues of the historic district, designed in the 1920s as an homage to the town's Italian namesake, are lined with Italian Renaissance-style buildings sporting elegant arches and red tile roofs that are home to more than 100 boutiques, restaurants, and small businesses.

The onetime winter encampment for The Ringling Bros. and Barnum & Bailey Circus, Venice still enjoys its playtime. The Venetian Waterway Park runs for 10 miles on both sides of the Intracoastal Waterway, allowing everyone access to running and walking trails, not to mention constant water views. Dogs, meanwhile, just lead their masters to Broward Paw Park Beach, where they can run free.

WHERE TO STAY: Across a slender street from the ocean, the Inn at the Beach has a charmingly old-fashioned courtyard pool, and its beach-view suites are perfect sunset-watching perches. Rates start at \$116: 941/484-8471 or innatthebeach.com.





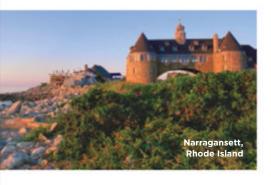
Rhode Island

This town of 16,000 stretches out along the shore of Rhode Island's Narragansett Bay like a sunbather at water's edge, and the comparison couldn't be more apt. Hitting its stride in the late 1800s as a summer getaway for overheated Bostonians and New Yorkers, Narragansett today remains a perfect escape—and playground.

All four of the town's beaches are terrific destinations; Town Beach, with its seawall promenade, cabanas, and gentle dropoff, may be the king of the foursome. No matter which one is your favorite, life in Narragansett revolves around surf, sand, and strolling. Whether you live in one of the Victorians lining the small blocks just minutes from the beach, or in a waterfront estate on Ocean Road, everyone walks the shore here. And watches the surfers, who flock to Narragansett to take advantage of its dependable swell of smoothly curling waves.

Even the food in town obliges that sun-bleached, day-at-the-beach feel. Festooned in twinkling lights, Crazy Burger puts out more than 20 styles of that all-American bite, while Aunt Carrie's Restaurant remains one of the region's all-time classic seafood dives. Finally, it's not summer in Rhode Island until you've had your clam cakes and chowder at Iggy's Doughboys and Chowder House.

WHERE TO STAY: With sprawling verandas and Atlantic views, Ocean Rose Inn is a classic Victorian with 31 lovely rooms. Rates start at \$104; 401/783-4704 or oceanroseinn.com.





OCEAN SPRINGS

Mississippi

It's been a few centuries since French explorers discovered and settled this gently curving arc of the Gulf coast in 1699, but the warm and bustling town of 17,500 remains a true discovery-more so than ever since its recovery from the devastation of Hurricane Katrina just 10 years ago.

Lined with live oaks and old-fashioned. busy storefronts, downtown Ocean Springs hums with optimism. With no commercial development marring the shoreline, the town's streets lead to a charming public beach with a fishing pier, a new public park, and glistening views out to the delicate and pristine Gulf Islands. The casinos of neighboring Biloxi are but a distant blip on the radar; life is delightfully low-key.

Along with a hopping restaurant scene that features everything from dock-totable blue crab salad to belly-up-to-thebar barbecue, art rules the roost in Ocean Springs: The town has a world-class art museum and a collection of fun, vibrant galleries. It's also home to Shearwater Pottery and the grand Peter Anderson Art Festival—both powerful draws for collectors. There's a culinary-arts café in town, bountiful public art on prideful display, and live music in small joints most nights of the week. And for true pilgrims for Southern fare, there's Tato-Nut, Ocean Springs's tiny, beloved doughnut shop where the confections are made fromyes-potatoes. Now that's art.

WHERE TO STAY: Front Beach Cottages is a more-chic-than-shabby enclave of restored fishing shacks. Rates start at \$95; 228/215-0969 or frontbeachcottages.com. The Inn at Ocean Springs inhabits a historic building in the center of town. Rates start at \$119; 228/875-4496 or oceanspringsinn.com.



MONTEREY

California

Thriving with riches when San Francisco was still just a gritty gold miner's outpost, Monterey was California's pre-statehood first capital in 1777 and has retained an allure and personality suffused with arts, culture, history, and myriad natural gifts.

It begins with Monterey Bay, home to abundant marine life, including sea lions, harbor seals, pelicans, dolphins, and sea otters that bob and float near shore. Those marine riches inspired one of the city's legacies-fishing-which still carries on from the end of Fisherman's Wharf near the world-famous Monterev Bay Aguarium, with its 35,000 critters and plants. And it's also reflected in Cannery Row, both immortalized by local author

John Steinbeck and kept alive by restored packing and canning buildings now filled with lively shops and restaurants, which line the waterfront.

And while Monterey has long attracted writers and artists to live and work here, it also draws thousands of visitors to its many annual festivals, most famously the Monterey Jazz Festival. Beachcombers consider Monterey's beaches a paradise for finding rare sea glass and a wealth of seashells; locals love Del Monte Beach, the insider's spot for finds. Finally, Monterey County is the site of one of America's greatest golf courses, Pebble Beach, where the greens never cease to stun with their sheer drama, spread out on cliffs above the pounding Pacific surf.

WHERE TO STAY: With sweeping views over Monterey Bay, the Monterey Plaza Hotel & **Spa** is right on Cannery Row and offers resort pleasures within moments of all the historic fun of the waterfront. Rates start at \$199; 866/951-8586 or montereyplazahotel.com.





WELLFLEET

Massachusetts

Renowned for the mild, sweet ovsters that grow in the estuaries of Wellfleet Harbor, this town of 3,100 is home to much more than its local culinary star. Halfway up the forearm of Cape Cod's famous, curling shape, Wellfleet has a quaint town center dotted with classically white-clapboard New England-style homes, sophisticated galleries, excellent restaurants, and a drive-in theater that is all-American fun. Add to that the natural gifts here: five beaches that face east to the wild Atlantic, four more that face west across peaceful Cape Cod Bay, and a string of pristine, freshwater "kettle ponds" that make for perfect kayaking.

In addition to indulging in all that wild shoreline, "Fleetians," as they call themselves, like their arts and culture: Rainy days find folks parked at the town library or at the Wellfleet Preservation Hall for talks. They also like their food, supporting a creative culinary scene headed by Mac's Shack and PB Boulangerie Bistro.

And those oysters: If you're not eating Wellfleets at the pier, a shell's throw from where they were harvested, you haven't lived. And if you live in Wellfleet, this is your life-beachy, briny, and delicious.

WHERE TO STAY: The coolest stay in town is at The Colony of Wellfleet, a set of Bauhaus-style cottages that began as part of a private club and art gallery for artists and their patrons. Rates start at \$225; 508/ 349-3761 or colonyofwellfleet.com.

PORTSMOUTH

New Hampshire

You know that kid from high school who got straight A's, had the lead in the play, and made the varsity teams, but was still so nice? That's Portsmouth. One of the nation's oldest cities, this thriving seaport on the Piscataqua River boasts remarkable riches and is still incredibly welcoming to visitors and new residents alike.

Take the architecture: Between the redbrick Federal and Georgian buildings downtown and the tidy Colonial homes that surround the city, Portsmouth could be an open-air museum. But there's nothing stuffy about life here; with a population of 21,233, the city hops with places to eat and drink, shop and play.

Portsmouth's imminently walkable downtown Market Square and narrow side streets bustle year-round with locals and visitors alike, seeking finds at small, independent boutiques and galleries, and memorable meals: oversize gourmet pancakes at The Friendly Toast, martinis and oysters at Jumpin' Jay's Fish Café, and nuanced, rustic plates at Cava Tapas & Wine Bar. The Music Hall, a gloriously restored 1878 theater, is ground zero for a steady stream of performances. Finally, a brawny beer scene means plenty of places to sample local brews.

WHERE TO STAY: The Ale House Inn is a stylish little boutique hotel that's right in the heart of town. Rates start at \$129: 603/431-7760 or alehouseinn.com. Just seven minutes' drive from the town center, the historic Wentworth by the Sea sits grandly on its own stretch of waterfront. Rates start at \$179; 603/422-7322 or wentworth.com.







CORONA DEL MAR

California

This Orange County enclave with stunning beaches, a village-like shopping district, and row after row of vintage cottages on streets named for flowers has always maintained a charmingly quiet sense of self as the quaint yet stylish cousin to neighboring Newport Beach.

What Corona cultivates as tenderly as the thousands of plants blooming at its delightful Sherman Library & Gardens is an old-fashioned Southern California vibe. The broad, tree-lined sidewalks along PCH are shared by shoppers browsing the 50-year-old Francis-Orr stationery shop and popping in to Beach Candy to check out this season's bikinis. The culinary scene in Corona is similarly old-fashioned and fashion-forward: Generations of locals have celebrated life events with prime rib at Five Crowns, while vegetarians in the know line up at Zinc Café.

Just a 10-minute walk from the lively commercial strand sit Corona's two prize beaches: the intimate cove of Little Corona del Mar beach and the half-mile, tawnysanded Corona del Mar State Beach (called Big Corona), perched right at the entrance to Newport Harbor.

WHERE TO STAY: Just two and a half miles south of Corona's village center, The Resort at Pelican Hill creates an Italian seaside village vibe in its 128 villas. Rates start at \$495: 855/467-6800 or pelicanhill.com. ■

HOW WE PICKED THE FINALISTS We began with your nominations, plus all of the past places we've lauded as Dream Towns. From there, we looked at the rank on the Gallup-Healthways Well-Being Index, percentage of sunny days, healthiness of beaches, commute times, crime ratings, walkability, standard of living and financial well-being of the locals, geographic diversity, and our editors' assessment of each town's "coastal vibe." The result: an all-star list for 2015. (Winners from previous years were not eligible.) Additional research by Anthony Faccenda.

**** A Place in the ********

AN ELECTRIC PALETTE AND INVITING OUTDOOR
HANGOUTS DIAL UP THE FUN FACTOR
AT THIS CHEERFUL JERSEY SHORE RETREAT

ву Stephanie Hunt рнотодкарня ву Peter Murdock









FOR A COUPLE WITH FOUR YOUNG CHILDREN

(and another on the way), the family-friendly stretch of sand known as Stone Harbor along the southern New Jersey coast struck just the right chord. Having summered there as a child, the wife knew it came with all the right nostalgia. But the town's easygoing location—outside the high-energy bustle of busier Shore towns—was ideal, too: no frills or Ferris wheels, just water, sun, and spectacular sunsets, all of which offered inspiration for the radiant hues in this happy vacation home.

The Philadelphia-based owners hired designer Michael Murphy, with whom they had worked on several previous projects, to shape the interior and exterior details of the 2,700-square-foot, cedar-shingled house. "The trick was to not make the house feel overly decorated, but to still keep it colorful and livable," he says.

Having spent childhood summers in Stone Harbor himself, Murphy tapped into personal memories from life there in the 1960s and '70s to come up with a plan for inviting and vibrant rooms, like the kitchen's surprising jolt of retro Granny Smith green. "I wanted something unexpected, a fun hue that would

almost act as a time capsule. When I was growing up, people had those green kitchens. They were so chic," says Murphy. The punchy hue is tempered by organic elements like reclaimed barnwood floors and a large white-oak island, which Murphy custom designed and paired with sleek metal counter stools and light green cushions.

Upstairs, the wife had a singular request: to create a lounge area that feels like you are stepping into the sunlight. Thus the mood on the second floor is bright and warm, with zippy hues such as mustard or tangerine that are "definitely out of the ordinary," the designer explains. The room opens up via sliding glass doors onto a beachfront deck outfitted in vermilion cushions. "The sunset is magical from out there," Murphy says. "We wanted it to feel like the colors of the sky are being pulled into the house, like you are standing in rays of light." Once the sun goes down, the Roman shades and blackout curtains can be drawn, transforming the luminous room into a family movie theater by night. "All the lounge upholstery is indoor/outdoor, so they can eat and drink whatever they want and not worry about a thing," says the designer.











MAKING THE HOME FUNCTIONAL AND ORGANIZED

for seven people in a relatively tight footprint was an exercise in creativity. Murphy designed more than 70 custom built-ins throughout the house, including the boys' bunk beds that reference a classic railroad Pullman car and include shelving for easy access to books and games. The need for practicality, however, didn't hamper his sense of whimsy. A diamond-patterned painted floor, for example, grounds the playroom in fun, seafaring colors (like aqua, green, and navy) and is complemented by striped teal shades lining the windows. Overhead, a collection of vintage surfboards attached to the ceiling rafters pays homage to the family's hang-ten hobby, while a hand-carved crab game table completes the marine montage. The kid-friendly space can be closed off from the kitchen/den area by 7-foot-long barn doors.



Indoors and out, Murphy ensured the family's living spaces adapt well to entertaining friends. For instance, everything on the first floor—the kitchen island, the solid oak dining table, the Sister Parish-inspired sectional sofa (designed by Murphy)—can be rolled aside to make one large, open room for entertaining. Likewise, on the main deck, a picnic table can be rolled anywhere along a 50-foot bench that spans the length of the space and borders a lush expanse of beach grass that separates the house from the sand. With movable bench backs and cushions, the family and their guests can follow sun or shade. The area becomes an extension of the den and kitchen, with a pass-through outdoor service window for free-flowing living and entertaining in the fresh air. "We added decks and sitting areas everywhere we could," Murphy says, noting that the family's foremost goal is to enjoy the sunshine.

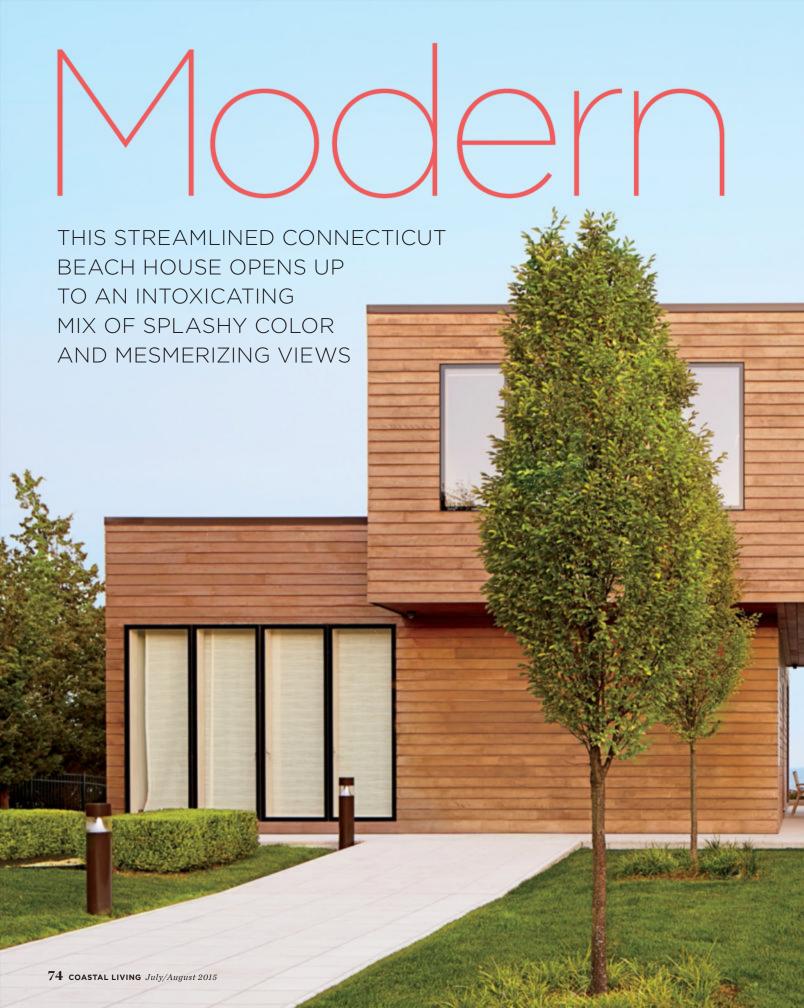
DRAWING UPON NOSTALGIA, CREATIVE DESIGN

ideas, and bold colors, Murphy has created a playful yet practical retreat for this active young family of surfers, fishermen, and sand castle builders. Every available space offers storage; every room offers smiles. Sunshine abounds, as do coastal references such as crabs and surfboards, as well as one very impressive fish gate. "The owner requested a fishing reference, and I said, 'Oh I can do better than that!" notes Murphy, who created the gate from an icon he salvaged from Manhattan's South Street Seaport. From sunset-inspired fabrics to retro cabinet colors, the home reflects the family's long love affair with Stone Harbor. More than anything, Murphy explains, "we wanted to keep the home true to the Jersey Shore." ■ For more information, see Sources, page 100.

Stephanie Hunt writes homes stories, features, travel pieces, and essays from her home in Charleston, South Carolina.







Oasis



BY BLAKE MILLER PHOTOGRAPHS BY MAX KIM-BEE STYLING BY LIZ STRONG

honed Jerusalem limestone.







HERE'S A BEAUTIFUL PURITY of color where the water meets the sky," says Julie Salles Schaffer, the owner and architect of a cedar beach house set along the scenic central Connecticut coast. "What draws me to modern design is the opportunity to frame these

elements-the horizon line, for example-in a way that includes few details or distractions. I'm always interested in making things as simple as possible, particularly in a house by the shore."

The New York-based architect and her husband, Robert, spent years renting vacation homes at nearby beaches, but when they spied a one-and-a-half-acre lot with unobstructed vistas of Long Island Sound in the seaside town of Guilford, they began planning a retreat of their own: a streamlined and contemporary yet warm and inviting home.

The 3,200-square-foot dwelling that Julie designed "takes advantage of the steep slope, the horizon line, and the expansive water view," she explains. Among the home's defining features, for instance, are large picture windows lining the rear of the house. "When you're standing at one of these windows, the pool appears to merge with the ocean," says Julie.

This was no small feat, she says with a laugh, adding that it took plenty of trial and error to get the levels

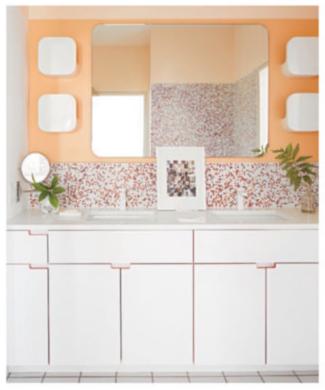






just right. An open layout ensures water is visible from all the main living spaces, including from the kitchen. "I spend a lot of time there, so it was important that the sink have a view," says Julie of the U-shaped cook space. Within the room's relatively small footprint, floor-to-ceiling storage along one wall accommodates large items like lobster pots, with upper cabinetry accessible via a powder-coated custom ladder. "I wanted to eliminate any clutter at the beach," Julie says. White oak stained to look like driftwood and a tone-on-tone mosaic tile pattern add visual interest to the space. "I liked the idea of contrasting something natural and organic with finishes that are glam and glossy," says Julie. "Driftwood is fitting, and it really lets the bright white shine. It's a good way to do a neutral palette without being boring."

The colors throughout the rest of the house are vivid, inspired by a painting in Pablo Picasso's Las Meninas series that Julie had studied in graduate school. In the living room, a custom designed area rug introduces a palette of orange-red, French blue, and steely black. "Not only does it mesh with the modern architecture, but it stands up well to the wet sand that can get tracked in from the heavy foot traffic off the





beach," Julie says. To keep the strong hues from overwhelming the room, she opted for neutral sofa and chair upholstery. Most of the furnishings in the living and dining areas have low backs to maintain a line of sight to the ocean.

"I love how the blues of the water shift constantly," says Julie, noting that this color play inspired her design for the master bedroom. Shades ranging from agua to sapphire brighten the lamps and rug, plus paint extending from an accent wall onto a strip of ceiling above the bed. The headboard-covered in a sandy-hued hand-blocked fabric by John Robshawbalances the blues. A flame stitch-upholstered chair and ottoman by midcentury furniture designer Milo Baughman add a splash of groovy pattern.

Julie enlivened an open area at the top of the stairs with more brave pairings of color and pattern. Leafy wallpaper plays well with a Swedish geometric upholstery fabric in the same color family; bright red bedding introduces a jolt of contrast. "I wanted this to be a fun and flexible space that functions as a sitting area during the day and a bed at night," says Julie.

Striking a balance between laid-back beauty and everyday practicality was as important outdoors. "On the coast, almost everything rusts," she says, "so I chose materials that could remain outside without maintenance." Teak chaises are outfitted with UVprotected and water-resistant nylon slings, and the Bertoia dining chairs are crafted of plastic-coated noncorrosive metal. "My feeling was, the less maintenance, the better," says Julie.

Adjacent to the patio, a deep breezeway affords a link between the water and the front of the house. "From the drive, we wanted to be able to see straight through to the sea," says Julie. A slate patio and wood paneling frame the vista and remain largely unadorned. "When you pare down your surroundings to simple, modern details, I believe you can better focus on the elements of nature," says Julie. "Often, good design is as little design as possible." ■ For more information, see Sources, page 100.

Blake Miller is a freelance writer and editor specializing in design, travel, and health articles.

"WHEN YOU PARE DOWN TO SIMPLE, MODERN DETAILS, I BELIEVE YOU CAN BETTER FOCUS ON THE ELEMENTS OF NATURE"













PARTY GURU PETER
CALLAHAN'S PLAYFUL
FOURTH OF JULY MENU
IS AN ANTHEM TO
CASUAL ENTERTAINING

BY KATIE FINLEY
PHOTOGRAPHS BY JONNY VALIANT





FRIED CHICKEN "POPSICLES" **LOBSTER ROLL CONES ROASTED CORN GRILLED POTATO SALAD KALE SALAD** RED. WHITE. AND BLUE LAYER CAKE **BLUEBERRY POPS**



eter Callahan has made a name for himself by playing with his food. After a brief stint on Wall Street, he transitioned to running a catering company based in New York City. "That's when I started having fun,"

Callahan says. He began by thinking small, cooking up Alice in Wonderland-style creations-mini margaritas with fish tacos so small they fit on top of a lime wheel, thumbprint-size grilled cheese sandwiches and thimble servings of tomato soup—that soon redefined the possibilities in one glorious bite.

Despite his reputation for petite plates, the beach often inspires Callahan to think big: "At the coast, I like to do two kinds of parties. With big blowout cocktail parties, you can include neighbors and old and new friends alike; you may even end up with houseguests-why not! Then I do smaller, more intimate gatherings with our closest friends." Today, his red, white, and blue picnic falls into the latter category. "The mantra is 'streamline,'" Callahan says. "Anything that can be done ahead of time will make life easier. Keep the menu to items that are great for grilling or delicious at room temperature. Two entrées, three to four salads or vegetables, and a dessert or two is the perfect balanced meal. Then you can add a specialty drink—with and without alcohol-wine, beer, and water, and you're all set."

After 30 years of planning parties big and small, Callahan says it's the details that make the difference: "You want to pack things compactly so you don't have extras that you might not need. I like to use canvas bags, because if they get damp, they still hold up." And the No. 1 thing people forget? "It sounds simple," he says with a laugh, "but at a beach picnic, it would have to be garbage bags and flashlights."

As his guests begin to gather around the fire pit, readying the coals for s'mores, Callahan surveys the scene with a smile. "A telltale sign that everyone is having a really good time is that they don't want to go home!" he says. "The most important ingredient for a party is the people."





FRIED CHICKEN "POPSICLES"

"Popsicles speak to me of summer and fun, and are one of my favorite American food icons. When you present something savory in Popsicle form, it always brings a smile."

HANDS-ON TIME: 45 minutes **TOTAL TIME:** 45 minutes

- 10 boneless, skinless chicken breasts
- 2 cups all-purpose flour
- 2 eggs, beaten
- 4 cups panko (Japanese breadcrumbs)
- 3/4 cup grated Parmesan cheese

Vegetable oil

10 craft sticks

- 1. Pound chicken to 1/8 inch thick between 2 pieces of parchment paper or plastic wrap. Trim each piece into a rounded Popsicle shape.
- 2. Place flour in a shallow dish; place eggs in a second shallow dish. Combine panko and cheese in a third shallow dish. Dredge chicken in flour, dip in eggs, and then coat thoroughly with panko mixture.
- **3.** Pour oil to a depth of 2 inches in a Dutch oven or heavy saucepan; heat to 350°. Fry chicken, in batches, 2 to 3 minutes on each side or until done. Drain on paper towels until cool enough to handle; insert craft sticks. Serve immediately. Makes 10 servings.

LOBSTER ROLL CONES

"I wanted to make lobster the star, so I cut down on the bread by doing thin slices rolled into a toasted cone shape—the perfect remaking of the traditional lobster roll, and equally easy to eat!"

HANDS-ON TIME: 30 minutes
TOTAL TIME: 30 minutes

- 1/3 cup mayonnaise
- 1/2 lemon
- 6 steamed lobsters, meat removed from shells and diced

Salt, to taste

Freshly ground black pepper, to taste

- 10 slices very thin white bread (such as Pepperidge Farm)
- 20 sugar cones (such as Nabisco Comet Sugar Cones)

Garnish: chopped fresh chives

- 1. Whisk together mayonnaise and juice of ½ lemon in a large bowl; gently stir in diced lobster. Season with salt and pepper to taste. Chill until ready to serve.
- 2. Preheat oven to 350°. Trim crusts from bread slices, and cut each diagonally into 2 triangles. Roll triangles into cone shapes, pressing seams to seal, and insert into sugar cones. Bake 5 to 6 minutes or until golden. Let cool completely; fill with lobster salad. Garnish, if desired. Makes 18 to 20 servings.







ROASTED CORN

"At the beach, I like to leave the corn on the cob; it's casual and simple. The fun here was using a drill and some dowels to make the ears stand up like rows of corn in the fields."

HANDS-ON TIME: 35 minutes TOTAL TIME: 40 minutes

- 10 ears fresh corn with husks
- cup olive oil
- 4 tablespoons chopped fresh chives
- 4 tablespoons chopped fresh parsley Salt. to taste

Freshly ground black pepper, to taste

- 1. Preheat to 350°. Roast corn, in husks, 25 minutes. Set aside and let rest until cool enough to handle.
- 2. Peel back outer husk, tying with twine at the base; remove and discard silks. Toss warm corn with oil, herbs, and salt and pepper to taste. Makes 10 servings.

GRILLED POTATO SALAD

"I love potatoes—it must be in my Irish genes! Grilling brings out such deep, delicious flavors in them, so you can do a lighter dressing while still getting that punch of flavor."

HANDS-ON TIME: 30 minutes TOTAL TIME: 30 minutes

- pounds new potatoes, cut into quarters
- 1/3 cup olive oil
- 1 tablespoon salt
- 1/2 teaspoon freshly ground black pepper
- 3/3 cup red wine vinegar
- 6 tablespoons Dijon mustard
- 2 cups extra virgin olive oil
- 1 bunch green onions, thinly sliced
- 1 cup fresh parsley, chopped
- 1/2 cup chopped fresh chives
- 1. Preheat grill to medium-high heat (350° to 400°). Toss potatoes with 1/3 cup olive oil, salt, and pepper; grill 2 to 3 minutes or until potatoes are tender. Let cool slightly.
- 2. Whisk together vinegar and mustard in a medium bowl; gradually whisk in 2 cups extra virgin olive oil in a slow, steady stream. Whisk in green onions, parsley, and chives. Pour dressing over warm potatoes, tossing to coat. Makes 12 servings.

KALE SALAD

"We need healthful things on the menu to balance some of our guiltier pleasures. When you combine the kale with all sorts of tasty ingredients and textures, it's always popular."

HANDS-ON TIME: 15 minutes TOTAL TIME: 15 minutes + overnight

- 1/4 cup dried currants
- 1 cup white balsamic vinegar, divided
- 2 tablespoons extra virgin olive oil
- 2 tablespoons honey
- 2 tablespoons unseasoned rice vinegar
- 2 teaspoons salt
- 4 bunches Tuscan kale, ribs and stems removed, thinly sliced (about 8 cups)
- 1/4 cup lightly toasted pine nuts

Parmesan cheese shavings, to taste

- 1. Soak currants overnight in 3/4 cup balsamic vinegar. Drain.
- 2. Whisk together olive oil, honey, rice vinegar, salt, and remaining 1/4 cup balsamic vinegar in a large bowl. Add kale, drained currants, and pine nuts, tossing to coat. Top with cheese to taste. Makes 12 servings.





RED, WHITE, AND BLUE LAYER GAKE

"I wanted to play into the patriotic colors of the Fourth of July holiday, and layered cakes are a great way to make a splash. Plus. kids love a colorful dessert."

HANDS-ON TIME: 1 hour, 35 minutes **TOTAL TIME:** 2 hours, 45 minutes

- 26 ounces cake flour (about 6½ cups)
- 1½ teaspoons baking powder
- $2\frac{1}{2}$ teaspoons salt
- 4 cups granulated sugar
- 31/4 cups butter, at room temperature
- 10 large eggs
- 3/4 cup sour cream

Red food coloring
Blue food coloring
Baking spray with flour

- 1 cup butter, softened
- ½ cup milk
- 2 teaspoons vanilla extract
- 6 cups powdered sugar
- **1.** Preheat oven to 350°. Weigh flour or lightly spoon flour into dry measuring cups; level with a knife. Sift together flour, baking powder, and salt.
- **2.** Beat granulated sugar and room-temperature butter at medium speed

with an electric mixer until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add flour mixture and sour cream; beat at low speed until just combined. Divide batter evenly among 3 bowls. Tint batter in one bowl with desired amount of red food coloring; tint batter in a second bowl with desired amount of blue food coloring. (Batter in third bowl remains untinted.)

- **3.** Spread red, blue, and untinted batters into 3 separate 13- x 9-inch pans coated with baking spray. Bake 10 to 15 minutes or until a wooden pick inserted in the centers comes out clean. Cool cakes in pans on wire racks 10 minutes. Remove from pans to wire racks to cool completely.
- **4.** Meanwhile, beat softened butter, milk, vanilla, and 4 cups powdered sugar at medium-low speed with an electric mixer until smooth. Add remaining 2 cups powdered sugar, 1 cup at a time, beating well after each addition.
- **5.** Place cooled red cake layer on a plate; spread one-third of buttercream over top. Top with white cake layer; spread one-third of buttercream over top; top with blue layer. Spread remaining one-third of buttercream over top of cake. Chill until buttercream sets up slightly; cut into cubes. Makes 20 servings.

BLUEBERRY POPS

"Blueberries are one of the best ingredients of the season; they're beautiful and they taste like summer. The light fruit pops are also the perfect combo with the rich cake."

HANDS-ON TIME: 15 minutes
TOTAL TIME: 4 hours, 45 minutes

- ½ cup sugar or honey
- 4 pints blueberries
- 6 craft sticks
- **1.** Combine sugar and ½ cup water in a saucepan; bring to a boil, stirring just until sugar dissolves. Remove from heat, and let cool completely.
- 2. Puree berries and sugar syrup in a food process or blender until smooth. (Pour mixture through a wire-mesh strainer to remove any solids, if desired.)
- **3.** Pour blueberry mixture into freezer-pop molds; freeze according to manufacturer's instructions, inserting craft sticks halfway through freezing time. Freeze completely. Makes 6 pops. ■



We asked readers to share aww-worthy snapshots of their pups on the shore. Here are our picks for the most photogenic furballs



BEST LIGHT

When Kent Island, Maryland, resident Dale Hall introduced his Labrador retriever puppy, Jewel, to Zeke, the 2-year-old Lab down the street, it was love at first sight. "They've had a romance going on for a couple of years now," Hall says. "Zeke taught Jewel how to fetch a stick in the water when she was just a pup." Now the two are often found splashing in the surf or cruising in a kayak on the Chesapeake with Zeke's young owner, Bode. "They definitely enjoyed this ride!" says Hall, who snapped this serene sunset shot.





BEST PORTRAIT

It looks like this sweet pooch isn't sure what to wipe off of her face first—the sand or the guilt. The German short-haired pointer's owner, Ashley Gilbird, from Elizabeth City, North Carolina, took this photo on a trip to the Outer Banks after Sadie Lu's messy frolic in the sand. A splash in the ocean was subsequently in order!

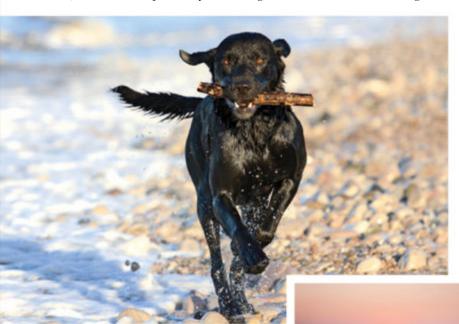
BEST COMPOSITION

While strolling along the lake in St. Germain, Wisconsin, Katie Felton-Moore stumbled upon a tree stump with driftwood the same shade as her Weimaraner, Willie. She immediately saw the makings of an artistic shot. "I just told her, 'up,' and she went to that perfect spot," she says. Willie's reward? Hours of water-logged playtime. "We had miles of sandy beach all to ourselves," Felton-Moore says. "There was not enough time in that day!"



BEST ACTION SHOT

"He goes crazy at the sound or smell of the sea," says Mark Beedie of his Labrador retriever. "As soon as he gets out of the car, he tears straight into the waves and immediately returns with a stick or ball." That was just the case on this rare sunny afternoon in Britain's North Wales, where Beedie lives with Stanley just minutes from the shore. "We have cold water here, but it never stops Stanley from doing what he loves most: swimming."



BEST POSE

Getting an 8-month-old Wheaten terrier to sit still on her second trip to the beach is no easy feat, but owner Lindsey Venne managed to capture this photo during an early-morning pause in Kennebunkport, Maine. "We had a lucky moment where she stopped to catch a breath in between digging for clams and jumping in the waves!" Venne says.



FACEBOOK FAN FAVORITE

Named after Banks Channel Banks at Wrightsville Beach, North Carolina, this golden retriever loves to swim and dig holes in the sand, says owner Jessica Olson. Banks is a healthy participant in the Morris Animal Foundation's Golden Retriever Lifetime Study, which aims to better prevent and diagnose canine cancer.

NOMINATE YOUR DOG!

Starting in September, we'll celebrate a beach dog of the month in each issue. To nominate your pup, send a photo to beachdogs@coastalliving.com and tell us in 100 words or less why you think he or she deserves to be featured.

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There are no known contraindications to the use of TREFEXOL

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White transient hypersensitivity reactions enabled as a size of segments, which subsidiated and letter hypersensitivity reactions enabled as allowed respiration, venifing subsidiated and letterapy, have been noted in some dogs treated with militerrycin sel-cet and another section of the section are presumably subsect by release of protein from dead or dying microfiferies.

Use with caution in breeding females. The safe use of TRIFEXS in breeding males has not been evaluated.

Use with caution in dogs with pre-existing epilepsy (see ACYENSE REACTIONS). Pupples less than 14 weeks of age may experience a higher rate of vomiting.

in a well-controlled US field study, which included a total of 352 dogs (176 treated with TRIFEOS and 176 treated with an active control, no serious adverse reaction were attributed to administration of TRIFEOS. All reactions were regarded as mild. One the 100 day study period, all observations or hypothesia adverse regarded as invest-ence the 100 day study period, all observations of potential adverse reactions were recorded. Reactions that occurred at an excitence > 1% overage morethy rate; with any of the is moreth of observation as presented in the following table. The most frequently reported adverse reaction in days in the THEFDOS group was vomiting. Average Mortelly Rest Thy of Organ With Adverse Mesclions

Adverse Reaction	TRIFEXIS Chewobie Tableto*	Active Control Tableto*
Vomiting	6.13	3.08
Pruritus	4.00	4.91
Lethargy	2.63	1.54
Diarrhea	2.25	1.54
Dermatitie	1.47	1.45
Skin Reddening	1.37	1.26
Decreased appetits	1.27	1.35
Pinnai Reditioning	1.18	0.87

4n=176 dogs

In the US field study, one dog administered TRFEXS experienced a single mild st 2 hi hours after receiving the second monthly dose. The dog remained enrolled a received laur additional monthly doses after the event and completed the study will white beliefe.

naceleo Bur abonese in control bur abonese in the burner product. Following concomitant extra-label use of levrenectin with spinosed alone, a component of TREFDIS, some dogs have experienced the following clinical signs: benching-freshting, anilvation indicating, solicures, aloate, mydificate, billionhea and disorientation Spinosed done has been shown to be self-when administrated concountrylly with healthcomp preventations at load directions.

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Colifications of the disclosion of preventions as some conscious where does of with in US and Competer field studies, no dogs experienced estimates when doesed with spinsoral alone at the therapeutic dose range of 13.5-27.3 mg/b (DC-80 mg/kg), including 4 dogs with pre-existing epilopsy. Four explicits draps that necessive higher than the massimum recommended dose of 27.3 mg/fb (EC mg/kg) experienced at least one solicium within the week following the second dose of spinsors, but no sections following the first and third doses. The cause of the sections observed in the field studies could not be determined.

For technical assistance or to report suspected adverse drug events, contact Earno Animal Health at 1-888-545-5873. For additional information about adverse drug experience reporting for animal drugs, contact FDA at 1-888-FDA-VETS or http://www.fda.gov/Animal/Netminary/SafotyHealth

or impurement has governmentererary promotyresses. Presil Approved Experience (Mar 2014) on pool-approved adverse drug event. resporting, The subserve reactions are based on pool-approved adverse drug event. resporting. The subserve reactions are sited of inderessing order of frequency vanishing depression/NRTsarge, portifue, annotesis, disentine, trenthing-thinking, atlants, solverse, hypersellaviation, and site reddering.

Pierarteon Prevention: In a well-controlled aboratory study, TREFDIS was 100% effective against induced hearteon infections when administrant for 3 consecutive monthly bases. Two consecutive monthly dosse did not provide 100% effectiveness against hearteon infection. In another well-controlled laboratory study, a single dose of TREFBIS was 100% effective against induced hearteon infections. In a well-controlled six-month LIS field study conductor with TREFDIS, no dogs were positive for hearteon infection as distancied by hearteon another performed at the end of the study and again three months later.

performed at the end of the shady and again three months later.

The Treathment and Presentation:

In a self-controlled laboratory study, TREFDISI demonstrated 100% effectiveness on the first day following sequences and Tolk of the Controlled laboratory study, spicosad, a component of TREFDISI, began to kill fees 30 minutes after administration and demonstrated 100% effectiveness will be 4 hours. Spicosad, a component of TREFDISI, this has before they can lay oppose if a severe environmental infectation exists, feas may persist for a period of time after done administration due to the energence of administration and service excellentation for the environment. In final studies conducted in households with existing fies infectations of varying severity. Final reactions of 95 (IV) to 195 (IV), where observed over the course of 3 monthly treatments with spiroused adone. Dogs with signs of the allergy demantics showed improvement in erytherms, appulse, scaling, supposit, demantificity-proteinsers and prurities as direct result of eliminating the fless. Theatment and Control of Interestications.

Treatment and Control of Intestinal Nematorial Interference and Control of Intestinal Nematorial Interference in ved Control of Intestinal Nematorial Interference in ved Controlled Industrials Selection, ITRIBICISM was a 50% effective in remonstrately and experimentally induced adult roundwarm, who worms and hook infections.

NACA 141-321, Approved by the FCA Manufactured for Flanco Animal Health

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IMPORTANT SAFETY INFORMATION: Serious adverse reactions have been reported following concomitant extra-label use of ivermectin with spinosad, one of the components of Trifexis. Treatment with fewer than three monthly doses after the last exposure to mosquitoes may not provide complete heartworm prevention. Prior to administration of Trifexis, dogs should be tested for existing heartworm infection. Use with caution in dogs with pre-existing epilepsy. The most common adverse reactions reported are vomiting, depression, and itching. To ensure heartworm prevention, observe your dog for one hour after administration. If vomiting occurs within an hour, redose with another full dose. Puppies less than 14 weeks of age may experience a higher rate of vomiting. For product information, see previous page.









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KITCHEN (GOOD TASTE)

Grilled Chicken and Vegetable Summer Salad

Reserve extra balsamic vinaigrette for easy

HANDS-ON TIME: 20 minutes TOTAL TIME: 1 hour, 20 minutes

- 1/4 cup balsamic vinegar
- 2 teaspoons Dijon mustard
- 2 teaspoons honey
- 2 green onions, thinly sliced
- 11/2 teaspoons kosher salt, divided
- 1 teaspoon freshly ground black pepper, divided
- ½ cup plus 2 tablespoons olive oil, divided
- 5 Roma tomatoes, halved lengthwise
- 2 ears shucked corn
- 2 (1/2-inch-thick) red onion slices (about ½ of a medium onion)

Cooking spray

- 1 pound boneless, skinless chicken breast halves
- 3 cups baby arugula
- 1 head Romaine lettuce, sliced into (1/2-inch-thick) strips
- 1 cup thinly sliced English cucumber
- cups halved cherry tomatoes or grape tomatoes
- ½ ripe avocado, cut into thin wedges
- 1/3 cup small basil leaves
- 1. Preheat oven to 300°. Combine first 4 ingredients and ½ teaspoon each salt and pepper in a bowl. Gradually whisk in $\frac{1}{2}$ cup oil in a slow, steady stream.
- 2. Toss Roma tomatoes in remaining 2 tablespoons oil; arrange on a wire rack placed on a baking sheet. Sprinkle tomatoes with $\frac{1}{2}$ teaspoon salt. Roast 1 hour or until tomatoes are slightly browned and skins begin to pull away; let cool. Remove tomato skins, and cut tomatoes in half horizontally; discard skins.
- 3. Preheat grill to high heat (450° to 500°). Coat corn and red onion slices with cooking spray. Place on grill rack coated with cooking spray. Cook 12 minutes or until charred, turning occasionally. Remove from grill. Cut kernels from corn; discard cobs.
- 4. Sprinkle chicken with remaining ½ teaspoon each salt and pepper. Grill chicken 12 minutes or until cooked through, turning occasionally; let stand 5 minutes. Thinly slice chicken across the grain.
- 5. Combine arugula and lettuce in a large bowl. Add 2 tablespoons dressing; toss to coat. Top with cucumber, cherry tomatoes, red onion, chicken, corn, roasted tomato halves, and avocado. Sprinkle salad evenly with basil leaves, and serve with remaining dressing. Makes 4 servings.



Grilled Clams with White Wine-Garlic Butter

Meaty cherrystone clams are larger than delicate littlenecks, so they stand up to grilling. And because they take longer to cook, they have plenty of time to soak up all that smoky flavor.

HANDS-ON TIME: 35 minutes TOTAL TIME: 35 minutes

- 2 garlic cloves, minced
- 8 tablespoons unsalted butter, divided
- cup white wine
- 28 cherrystone clams, scrubbed
- (3/4-inch-thick) slices crusty bread
- cup chopped fresh parsley

Kosher salt, to taste

- 1. Preheat grill to medium-high heat (350° to 400°). Place garlic and 4 tablespoons butter in a small heatproof saucepan on the grill; cook 3 minutes or until butter foams. Add wine to pan; cook until mixture is reduced by half. Remove pan from heat; set aside.
- 2. Place clams directly on grill grates; grill,

covered with grill lid, 10 minutes or until clams just begin to crack open, checking every 2 to 3 minutes.

- 3. Return saucepan to grill. As clams open, use tongs to pour their juice into the garlic butter, and return clams to grill. Cook 2 to 3 more minutes or just until clamshells open wide; remove from grill as they're done.
- 4. Grill bread slices 1 to 2 minutes on each side. Remove from heat. Remove garlic butter from heat, and stir in parsley and remaining 4 tablespoons butter. Season with kosher salt to taste. Spoon butter mixture over clams: serve with grilled bread. Makes 4 servings.

Crab-stuffed Grilled Bell Peppers

HANDS-ON TIME: 30 minutes TOTAL TIME: 30 minutes

- 6 medium red, orange, and/or yellow bell peppers
- 1½ tablespoons olive oil
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 3/4 pound fresh lump crabmeat
- 3/4 cup panko, toasted
- 3/4 cup chopped fresh parsley
- 1/2 cup finely chopped fennel bulb
- 9 tablespoons mayonnaise
- 3/4 teaspoon lemon zest
- 11/2 teaspoons fresh lemon juice

Lemon wedges, for serving

- 1. Preheat grill to high heat (450° to 500°). Slice tops off of peppers, reserving tops; scoop out and discard seeds. Toss peppers with oil, salt, and pepper. Grill peppers and tops on all sides 2 to 3 minutes or until pepper bottoms are well-marked and softened, but still hold their shape.
- 2. Combine crab and next 6 ingredients in a large bowl; stir gently. Divide crab mixture evenly among peppers. Grill stuffed peppers, covered with grill lid, 5 minutes. Arrange on a platter, and serve with lemon wedges. Makes 6 servings.

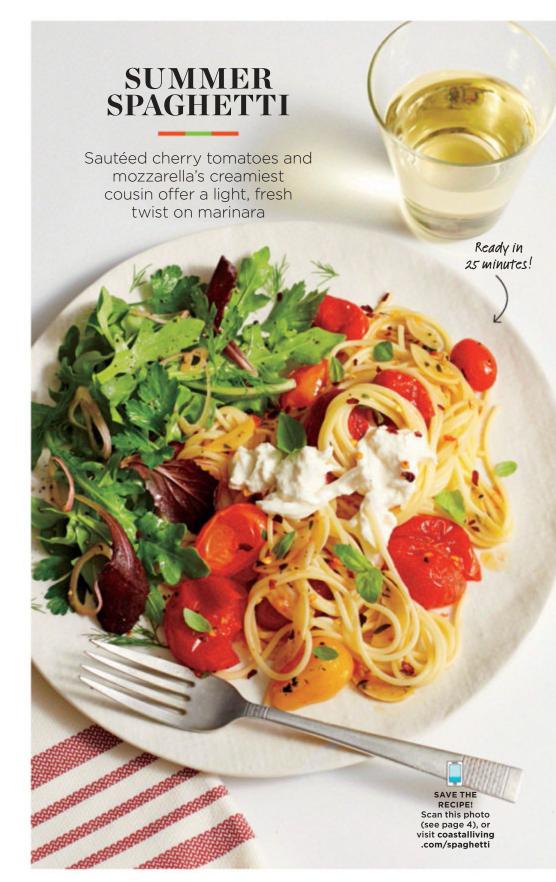




Grilled Whole Snapper with Tarragon and **Tangerines**

HANDS-ON TIME: 20 minutes TOTAL TIME: 20 minutes

- 4 (1- to 11/4-pound) whole cleaned snapper (heads and tails intact)
- 2½ teaspoons kosher salt
- 1½ teaspoons freshly ground black pepper
- 1/4 cup olive oil, plus more for brushing
- 16 fresh tarragon sprigs
- 3 tangerines, 2 thinly sliced into rounds and 1 cut into wedges for serving
- 1. Preheat grill to medium-high heat (350° to 400°). Make 3 parallel cuts, slicing into the flesh at an angle, about 1½ inches apart on each side of each fish, slicing down to the bone. Season skin and cavity of each fish with salt and pepper; coat each fish with 1 tablespoon oil. Stuff cavity of each fish with 1 tarragon sprig and 2 or 3 tangerine slices. Tuck 1 tarragon sprig and ½ of a tangerine slice into each of the slits.
- 2. Brush grill grates with oil. Place fish directly on grates; grill, without moving, 4 to 5 minutes or until skin no longer sticks to grates. Carefully turn fish using an oiled metal spatula; grill 4 minutes or until done. Transfer to a platter, and serve with tangerine wedges. Makes 4 servings. ■



Spaghetti with Wilted Tomatoes and Burrata

- 8 ounces uncooked spaghetti
- 2 tablespoons extra virgin olive oil
- 2 (12-ounce) containers multicolor cherry tomatoes
- 6 garlic cloves, thinly sliced
- 1/2 teaspoon freshly ground black pepper
- 3/4 teaspoon kosher salt
- 2 tablespoons butter
- 1 teaspoon chopped fresh thyme
- 8 ounces burrata cheese
- 2 tablespoons small fresh basil leaves

Dried crushed red pepper (optional)

- **1.** Cook pasta according to package directions. Before draining, set aside ¼ cup cooking liquid.
- 2. Meanwhile, heat oil in a large skillet over medium heat. Add tomatoes; cook 3 minutes. Reduce heat to medium-low. Add garlic, black pepper, and ½ teaspoon salt; cook 10 minutes or until tomato skins burst and tomatoes start to collapse. Add cooked pasta, reserved ¼ cup cooking liquid, butter, thyme, and ¼ teaspoon salt; toss well to combine. Top with cheese, basil, and red pepper, if desired. Makes 4 servings.

HERB SALAD WITH SHERRY VINAIGRETTE

- 1½ tablespoons sherry vinegar
- 1/2 teaspoon Dijon mustard
- ½ teaspoon freshly ground black pepper
- 2 tablespoons extra virgin olive oil
- 2 tablespoons thinly sliced shallot
- 1 (5-ounce) package herb salad blend
- 1/4 teaspoon kosher salt

Whisk together first 4 ingredients in a large bowl. Stir in shallot; let stand 5 minutes. Add salad blend, tossing to coat. Sprinkle evenly with salt. Makes 4 servings.

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The childhood favorite all grown up—with a cherry on top

Root Beer Float

Combine 1½ ounces (3 table-spoons) Three Olives root beer-flavored vodka and ½ ounce (1 tablespoon) Licor 43 in a pint glass; top with 4 to 6 ounces (½ to ¾ cup) cola. Top with Sweetened Whipped Cream (recipe below) and a maraschino cherry. Makes 1 cocktail.

WHIPPED CREAM

Whisk together 1 cup heavy cream, 1 tablespoon sugar, and 1 tablespoon vanilla until soft peaks form. Makes about 2 cups.

Sweet Caroline's, Baltimore, Maryland; sweetcarolineslocustpoint.com

Christopher Robin

Combine a few drops of warm water and ¼ ounce (1½ teaspoons) honey; stir until smooth. Combine 2½ ounces (5 tablespoons) Belvedere Intense vodka, ¼ ounce (1½ teaspoons) fresh lemon juice, and warm honey in an ice-filled cocktail shaker. Cover with lid; shake vigorously until thoroughly chilled (about 30 seconds). Strain into a martini glass; garnish with a lemon wedge, if desired. Makes 1 cocktail.

Lola 41, Nantucket, Massachusetts; lola41.com



A tall glass of summer, complete with a little heat Intense and lemony, for slow sippin' by the sea

Salty Water

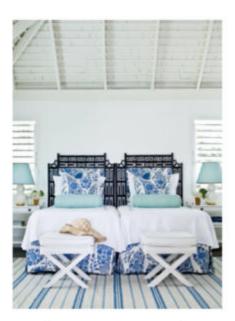
Combine 2 hulled strawberries, 3 seedless watermelon chunks, and 2 mint leaves in a cocktail shaker. Press against bottom and sides of shaker using a muddler or back of a wooden spoon to release flavors; add 1½ ounces (3 tablespoons) Milagro silver tequila, 1 ounce (2 tablespoons) Solarno blood orange liqueur, ¼ ounce

(1½ teaspoons) Jalapeño Honey Syrup (recipe at right), and a dash of sea salt. Fill shaker with ice; cover with lid and shake vigorously until thoroughly chilled (about 30 seconds). Strain into a tall, ice-filled glass; top with club soda. Garnish with skewered mint leaf and salted watermelon chunk, if desired. Makes 1 cocktail.

JALAPEÑO HONEY SYRUP

Combine 1 halved jalapeño, ½ cup honey, and ½ cup boiling water; steep 1 hour. Strain.

Seanachaí Social Club, Johns Island, South Carolina; seanachaisocialclub.com



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CL: What's your favorite game to play on the beach?

Laurie Sage, St. Augustine, FL

"Cell phone roulette—all cell phones go into a communal beach bucket, and whoever reaches for theirs first pays for dinner that night!"

WHERE TO FIND WHAT'S SHOWN IN THIS ISSUE

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Jerusalem gray limestone breezeway, Connecticut Stone: connecticutstone.com. Dining room, page 76: Walls in Decorators White, Benjamin Moore; benjaminmoore.com. Wood expandable dining table, DDC; ddcnyc .com. Mies van der Rohe Brno chairs, Knoll; knoll.com. Chilewich basketweave rug in Bark, Beauvais Carpets; beauvaiscarpets.com. No. 417 LFold, 2013 by Rana Begum, Bischoff/Weiss (bischoffweiss.com) and Galerie Christian Lethert Köln (christianlethert.com). Vintage Piero Fornasetti folding screen, Sotheby's; sothebys.com. Kitchen, page 76: Keystone mosaic backsplash tile in Butter and White and Veranda flooring tile in Pearl, Daltile: daltile.com. Backsplash design, Salles Schaffer Architecture. Custom sanded white oak cabinetry, McManus Christopher Custom Builders; 203/494-0515. Miele cooktop and Viking oven, Page Hardware; pagehardware.com. Powder-coated hook sliding ladder, MWE; mwe.de/en. White marble counters, Connecticut Stone. Living room, page 77: Custom rug, Salles Schaffer Architecture and Barbara Barran through Classic Rug Collection: classicrug.com, Vintage orange chairs and chair upholstery. Pascal Boyer Gallery: pascalbovergallery.com, Umbria sofa and Great Plains Basic Instinct upholstery fabric in Birch, Holly Hunt; hollyhunt.com. Karl Springer lacquered burlap coffee table, auction purchase. Floor lamp and end table, vintage. Landing, page 78: Little Havana wallpaper, Paper Mills by Studio Four NYC; studiofournyc .com. Jaffa chair fabric, Country Swedish; countryswedish.com. Custom daybed, Twenty Great Goods/Salles Schaffer Architecture. Red patterned bedding, Pottery Barn; potterybarn .com. Table lamp, Vitra; vitra.com, Tretford rug in Lichen, Beauvais Carpets. Small artwork, Dieu Donne auction; dieudonne.org. Penrose, 1992 by Julian Lethbridge, Paula Cooper Gallery; paulacoopergallery.com. Green patterned pillow fabrics, Angela Adams; angelaadams .com. Master bedroom, page 79: Headboard fabric, John Robshaw; johnrobshaw.com. Bedding, Bloomingdales; bloomingdales.com. Custom rolling bench, Salles Schaffer Architecture. Chair and ottoman upholstery fabric, Jack Lenor Larsen; larsenfabrics.com. Perfect Plains drapery fabric in Dublin and Cream, Kravet; kravet.com. Desk, Design Within Reach: dwr.com. Oak floor installation. McManus Christopher Custom Builders. Hans Wegner desk chair and Danish table lamps, vintage. Bath, page 79: Walls in Peach Nectar, Benjamin Moore. Elementile glass mosaic tiles, Nemo Tile; nemotile.com. Custom cabinetry design, Salles Schaffer Architecture. Cabinetry installation, McManus Christopher Custom Builders. Lighting, Y Lighting; ylighting.com. Rear exterior, page 80: Sand-blasted Jerusalem limestone pool deck, Connecticut Stone Chaises, Oasig: oasig.com, Picollo umbrellas, Shadescapes; woodline.shadescapesamericas. com. Outdoor dining room, page 81: Grace dining table in powder-coated aluminum, Oasiq. Chairs, Knoll. Chair cushions, Gracious Home; gracioushome.com. Tablecloth, Maggie's of Madison; maggiesofmadison.com.

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OTHER PEOPLE'S POSSESSIONS

In a small Martha's Vineyard cottage, this writer explores the artifacts of owners and visitors past BY JANE GROSS

RENTING A SUMMER HOUSE means living with someone else's possessions. If that includes a few beach towels and a broom and dustpan to deal with the sand, you're unlikely to care or even remember. But I've rented the same tiny cabin, in a blessedly remote nook on Martha's Vineyard, down a dirt road in Long Point Preserve, for almost 20 years. In the process I've become intimately connected to the stuff there; possessive of possessions not my own, the ones that have remained quirkily the same for all those years—the new ones the landlord adds to improve the property, and the ones repeat tenants have bought because they needed them and then generously left behind.

Leading the quirky list is the "toaster," worthy of quotation marks because it took me a few years to even figure out that's

what it is. Picture a steel equilateral triangle, punctured with small holes, sitting atop the stove. When the burner is lit, and bread leans diagonally on its two upright sides, you either wind up with polka-dotted or burned-to-a-crisp toast, depending on your vigilance.

Leading the list of landlord additions is the spiffiest set of plastic storage containers I've ever seen, in graduated sizes with lids that latch into place. Called Snapware, they never end up in a tangle of tops and bottoms. (The landlord marks them with her name as if knowing how tempting it would be to walk off with a few.)

Among the gifts from tenants are several lamps, dating back to the days when the cabin was first electrified. Some rooms have outlets and some don't. I miss relying on gas lamps, all of which remain.

But I've saved the best for last: a journal belonging to my landlord's grandfather, who designed the cabin himself. He chronicled the choice of rare wood for countertops, the precise size and quantity of nails, and the decisions to position each window to frame a specific view. I re-read it every summer, imagining a man from another century, this cabin his masterpiece.

It is surely the most exotic volume, but it competes for my attention with scores of "regular" books. Each summer I bring a stack of my own, far more than I could possibly read in the available time but numerous enough to start and abandon as the mood strikes. I stack them carefully on a living room table, year after year, despite the fact that I have yet to read a single one—instead lured by what's already there.

There are guidebooks to New England's flora and fauna, inspiring the purchase of my first pair of binoculars: the live oaks out the window, the swans in the tidal pond steps from the back door. There are junky beach books, this year's prize-winning fiction (often the same I've brought but more attractive because of the scent of salt and the grit of sand), and musty-smelling volumes of history and philosophy.

There are authors of sentimental value to me, like Rumer Godden, whose 1958 *The Greengage Summer* seemed a grown-up book when I was 11 and found it on my parents' bookshelves. There are novels by Ward Just, a former journalist but someone I abashedly had never heard of and little by little have devoured over the years.

Then, while it is not a possession in any normal sense of the word, there is an inconspicuous stone plaque beside the path from cabin to pond, the gravestone of my landlord's mother. I pass it each day, often pausing for the Jewish ritual of placing a stone on the grave, signaling a visitor. I never knew her, but for the faded photographs inside. After nearly two decades, though, I feel like I do. This is not a place where I live, but more than one I visit.

Jane Gross is a retired correspondent for The New York Times and is the author of A Bittersweet Season: Caring for Our Parents—and Ourselves.

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